List of Acceptable Foods and Beverages LIST 12 SOUPS

Foods are evaluated for compliance with the Connecticut Nutrition Standards (CNS) based on the amount **as served** including any **added accompaniments** such as grated cheese, sour cream, crackers and croutons, e.g., black bean soup with sour cream, clam chowder with oyster crackers, French onion soup with croutons and tomato soup with grated cheese. The Connecticut State Department of Education (CSDE) encourages schools to review the nutrient content of allowable products, and select the most nutrient-rich products that also meet the "Better Choice "recommendations (see green and white columns on right). The CSDE strongly encourages schools to offer a la carte food choices that include a variety of minimally processed and naturally nutrient-rich whole foods such as fruits, vegetables, whole grains, low-fat or nonfat dairy, lean meats and legumes.

Product formulations and packaging can change. The nutrition information below is based on the package label or manufacturer information supplied at the time of product review. If this information does not match the product label, please submit the product's nutrition information to the CSDE. For more information, see Submitting Food and Beverage Products for Approval (www.sde.ct.gov/sde/lib/sde/PDF/DEPS/Nutrition/FBList/SubmitProduct.pdf).

The CSDE's List of Acceptable Foods and Beverages is updated regularly and is subject to change. To assist in identifying new items added since the previous edition of this list, the manufacturer and food item (first two columns) of all new items are highlighted in pink. For contact information for listed vendors, see Contact Information for Vendors (www.sde.ct.gov/sde/lib/sde/PDF/DEPS/Nutrition/FBList/VendorContact.pdf).

NOTE: The approval below is only for the **soup** as **listed**. If the soup is sold a la carte combined with any other food item (e.g., crackers or croutons) the nutrition information for that food item must be added to the nutrition information for the entree item to determine if the complete entree item as sold still complies with the CNS. The Nutrition Facts label for condensed soups is based on a ½-cup serving. When reconstituted with equal parts water, a ½-cup serving of condensed soup yields 1 cup of prepared soup. The nutrition information for condensed soups is listed for 1 cup as prepared with water. If milk is used instead of water, the nutrition information for the specific type of milk used (whole, 2%, 1% or nonfat) must be added to the nutrition information for the soup to determine if a 1-cup serving still meets the CNS.

fresh				SOUPS																		BETTER CHOICE RECOMMENDATIONS		
			General Standards	Nutrient Standards																	e produc		hat meet all	
			1) Whole Grain- Rich (WGR) Food; 2) Food Groups (FG); or 3) Combination Food (CF)	≤200 calories		≤35% of total calories		<10% of total calories	<0.5 g	No partially hydrogenated oils	≤230 mg		≤15 g	No artificial sweeteners, nonnutritive sweeteners or sugar alcohols	No chemically altered fat substitutes	No caffeine				s or colors	in to		ntains grains)	
Manufacturer	Food Item	Package or Serving Size	General Standard Criteria Met		Fat (g)		Saturated Fat (g)	% Calories from Saturated Fat	Trans Fat (g)	Standard Met?	Sodium (mg)	Fiber (g)	Total Sugars (g)	Standard Met?	Standard Met?	Standard Met?	Vendor	Notes	Date of Review	No artificial flavor	No high fructose o	At least 2.5 grams	100% whole grain (applies only if con	
None currently available																								